

OTHER TIDBITS

Processing authority: A processing authority is someone who has extensive and thorough knowledge about canning and all its specifications such as what temperature a product should be cooked at and for how long. A producer is not qualified to be a processing authority and must seek a qualified and recognized authority to check out the process of making the product to ensure the product's safety and wholesomeness.

The National Food Laboratory, Inc. is a recognized processing authority that offers many services for businesses. They can be contacted at

The National Food Laboratory, Inc.
6363 Clark Avenue
Dublin, California 94568-3097
(925) 828-1440 Fax (925) 833-9239

<http://www.thenfl.com/prodev/processdev.asp>

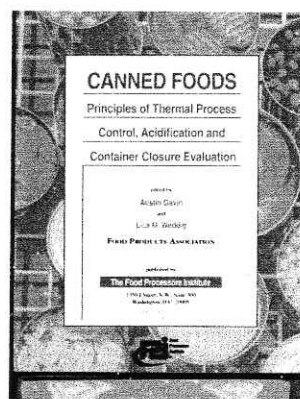
Other processing authorities can be found at The Food Processors Institute website



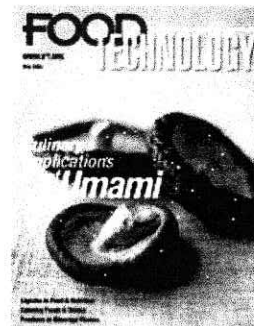
<http://www.fpi-food.org/>

Food Processors Institute
1350 I Street, NW
Suite 300
Washington, DC 20005-3305
1-800-355-0983 / 202-639-5945

The website also gives information about other training classes that are available to take to become certified in acidified processing. FPI also publishes a textbook that is used in Better Processing Control School that contains a wealth of information about the thermal process. The book is titled CANNED FOODS: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, edited by Austin Gavin and Lisa M. Weddig, 6th edition, 1995.



Another source of good information is the Food Technology magazine, which gives information monthly about new ingredients, suppliers and equipment used in the food industry.



<http://members.ift.org/IFT/Pubs/FoodTechnology/>